

ABSTRACT OF THE DISCLOSURE

This invention pertains to the process and formulation for the production of a multipurpose base consisting of mechanically-fractured apple cells and intact single apple cells and optionally gum stabilizers. The multipurpose base possesses desirable functional properties of smoothness, creaminess, viscosity enhancement, clingability and particulate carrier as well as nutraceutical and nutritional values. The multipurpose base is to be used as an ingredient for the preparation of smoothies, fruit salsa, fruit toppings, fruit desserts, soups and salad dressings. The 5 sequential process operations involve the mechanical impaction and screening of thermally-treated apple pieces to form a cellular aggregated mince, the comminution of the mince to produce a mash of intact single cells, homogenization of the mash to form a slurry consisting of released protoplasmic microparticles, size-specific cell-wall fragments and solubilized pectin, and finally the intermixing of the slurry 10 dispersion and apple mash to create a multipurpose base with or without added gum stabilizers.

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